



SHORTCRUST FOR MICRO-PERFORATED MOULDS

(QUANTITY SUITABLE FOR 50 SINGLE PORTION TARTS)

DIFFICULTY LEVEL



ALMOND SHORTCRUST

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT
EGGS
ALMOND FLOUR
CONFECTIONER'S SUGAR

PREPARATION

g 1400 Mix TOP FROLLA, sugar, almond flour, and butter in the planetary mixer with the paddle to obtain a
g 375 sandy structure.
g 225 Add the eggs and keep mixing without inglobing air.
g 150 Laminates the shortcrust between two baking papers at 2/3 mm tick and put to rest in the refrigerator
g 150 for a couple of hours.
Line the shortcrust into the micro-perforated molds.
Bake at 170/180°C for 5 minutes, then lower the temperature to 160/170°C for 10-13 minutes
with open valve.



RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

It's possible to substitute AVOLETTA with DELINOISETTE